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Fort Worth 2, Texas
August 2, 1945

WARTIME FOOD BULLETIN

In the summer months Americans eat more fresh fruits and vegetables than during any other time in the year. At this time, the public is especially interested in new offerings, best buys, and recent market developments.

Irish potatoes which are consumed the year around in larger quantities than any other vegetable, are now available in adequate supply. West Texas is digging and hauling its potato crop. Some potatoes are being sold below the ceiling. Potatoes may be prepared in innumerable ways. Potato salad makes a special appeal for warm weather meals. Potatoes are definitely best buys. The new crops contain less starch and are less fatening.

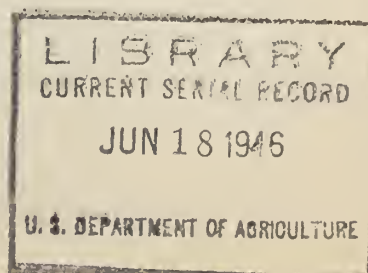
For the thrifty housewife who is looking for bargains, the prices and possibilities of small oranges and lemons should be checked up. If she wants cold drinks for warm days, she will do well to see for herself how much vitamin packed, point free, refreshing juice may be extracted from a dozen or so of the California small sized, attractively priced citrus fruits.

Other newly arrived California tree fruits include Gravenstein apples, Bartlett pears, Nectarines, and plums of red, yellow, and purple varieties. These new crop dessert fruits make a strong appeal to the eye and to the summer appetite. They stand high on both dietic and decorative values. They add variety and novelty to the menu and may be served without cooking.

Another popular summer dessert which requires no cooking and is on the market in ample supply is the Texas watermelon. Black Diamonds, Cletex, and Cuban Queens are available. Besides these red meated varieties, occasional loads of yellow fleshed watermelons are brought in.

For the vegetable dish and the soup tureen, a product which is well liked in this territory is okra. It produces well in hot weather and is available from nearby farms when other homegrown vegetables are no longer on hand.

Now that the season is so far advanced and many locally grown products are disappearing from the market, dealers are on the lookout for out-of-state supplies of various kinds. They are awake to the possibilities of bringing in commodities from more distant districts. The fruit and vegetable markets may well be watched closely. There is a suspense in the situation. Only recently we were getting onions from North Texas. But a car of onions arrived this week from far off Washington State. What will come next in the situation. Only we can furnish by Ralph G. Rissler, North



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U. S. DEPARTMENT OF AGRICULTURE
Office of Marketing Services

Fort Worth 2, Texas
Aug. 9, 1945

WARTIME FOOD BULLETIN

The summer season is so far advanced that the peak movement of most Texas vegetables and melons, and some Texas fruits has been passed. August continues to produce Texas Irish potatoes and watermelons in ample quantities, however. A few Texas lemons and cantaloups are also moving in carlot quantities. Then there are trucked in supplies of okra, blackeyed peas, peppers, and tomatoes.

Tomatoes are arriving on the markets from the Lone Star State and also from Arkansas, Missouri, and Oklahoma so that the season for home canning is still on. Tomatoes are the easiest product to can and they involve no sugar supply problem. They are also excellent as a summer salad.

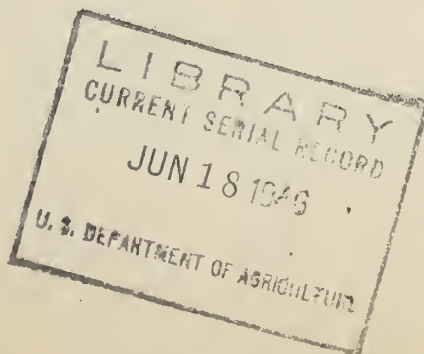
Irish potatoes, which were scarce during the spring and early summer, are now available in good supply at lower prices. Consumer attention is invited to potatoes. There are both red and white varieties of both U. S. No 1 and U. S. No 2 grades from West Texas. Occasionally there are offerings of Idaho Russets and California Burbanks and White Rose. There is no need for using potato substitutes. The real potatoes are on hand from Texas and other great potato producing states.

Many markets are now drawing much of their fruit supply from California. Oranges are available in good supply but the sizes are small. Small oranges often have thinner skins than the large ones. They are excellent for juice. Tall glasses of fresh chilled orange/^{juice} are the ending of many good oranges and the beginning of many a healthful breakfast. Oranges were once considered such a luxury that they were appropriate as special features on festive occasions. They were suitable for the Christmas stocking or the Thanksgiving table. Now they are regarded as year around necessities, but there is no time like the summertime for a good drink of orange juice.

At this time of the year we also have the special treat of other summer fruits from the orchards and the vineyards of the Pacific Coast. It is harder to get them here than when railroads are functioning with normal peacetime efficiency but supplies are on hand of Gravenstein apples, Bartlett pears, Thompson Seedless and Red Malaga grapes, and Wickson, Duarte, and Tragedy plums. These fruits are luscious for desserts and attractive for a center piece on table or buffet.

Best buys this week include potatoes, tomatoes, cabbage, small oranges, lemons, blackeyed peas, green beans, and watermelons.

Furnished by Ralph G. Risser,
Federal Food Reporter



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U. S. DEPARTMENT OF AGRICULTURE
Production & Marketing Administration

511-513 U. S. Court House
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Fort Worth 2, Texas
August 23, 1945

POST WAR FOOD BULLETIN

In victory and in peacetime, food continues to be a matter of major interest. We all eat it. 100 percent of the population are its consumers. Fresh fruits and vegetables are vital ingredients of the public diet. Returning service men have been accustomed to excellent menus and are bringing back good appetites for home cooking.

"The markets of this area are well supplied with a number of attractive fresh fruits and vegetables", says Ralph Risser, Federal Food Reporter.

Housewives are now able to give full scope to their abilities to prepare Irish potatoes in the innumerable ways which the cook books feature. They can serve them in liberal portions for more than one meal per day. The popular baking varieties are available from California and Idaho as well as the less expensive sorts from Texas, Colorado, and New Mexico.

Now that the public is more interested in money cost and less concerned with point values, lower prices on certain commodities is good news to Mr. and Mrs. Thrifty Consumer. Watermelon wholesale prices have declined with the most liberal receipts of the season. Now is the time when you can have all of the good Texas watermelons you want.

And there's no time like the present for satisfying your thirst for good sweet orange juice. The small, thin-skinned oranges are sweet and they are attractively priced, with plenty of vitamins. The new consumer sized packages are popular.

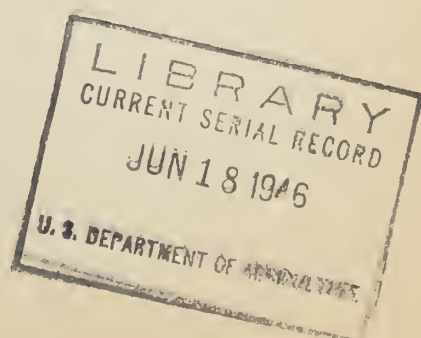
Texas sweet potatoes have improved in quality and increased in quantity. Prices have been reduced at the wholesale level, but the people have not all begun to use these new crop supplies as yet.

Average prices of cabbage are slightly lower and the cabbage arriving from Colorado is a good value.

California Bartlett pears look and taste very good when eaten fresh. Thompson Seedless grapes are also popular for the fresh fruit bowl or the fruit salad. Besides these dessert fruits, summer apples also carry a strong consumer appeal just now. Apple sauce, green apple pie, apple cobbler, and many tasty desserts are being made from the apples now arriving from Texas and California. Although the general movement of Texas and Arkansas peaches is over, Illinois and California peaches are available and the quality is good.

Tomatoes are on hand at moderate prices. They are suitable either for the summer salad or for the home canning project.

Furnished by Ralph G. Risser, Federal Food Reporter.



USDA FOOD BULLETIN

It's smart to buy fruits and vegetables when they are plentiful. The values are usually better then. Prices are likely to be lower and it is then possible to get top quality.

Right now is the time when the movement of certain American products is probably more liberal than at any other time in the year. This is harvest time in orchards and vineyards and potato fields in some of the heaviest producing districts in the country.

Although there has been no decided change in recent prices for Irish potatoes, the supply is adequate and the crop outlook is good. Potatoes are suitable and welcome foods on the tables of the humblest homes or the most festive banquets. They have been a leading item in the menu of the victorious armed forces, but larger supplies will be available for the civilian population this season. You should have no trouble in getting supplies for generous servings.

In a quick glance at the markets in this area you will see a number of miscellaneous vegetables which have been brought in by truck and by rail from the high altitude districts of Colorado. The list of current products from the Silver State include green beans, beets, cabbage, cantaloups, carrots, cauliflower, celery, cucumbers, onions, parsley, English peas, potatoes, radishes, spinach, and tomatoes. Several of these vegetables are now selling at slightly lower prices.

Prominent among the commodities now coming from Texas are watermelons and sweet potatoes and there have been lower prices on both recently. Sweet potatoes arriving currently are reported to be of better than usual quality.

Miscellaneous fresh fruits from California have been attracting attention. Besides the citrus fruits, which are on the market the year around, there are grapes, pears, peaches, and plums.

Consider the pear. Its blossoms are one of the beauties of springtime. Its fruit is a decorative centerpiece for the September dinner table, but best of all, it is good eating. The wood of the pear tree is so fine and firm that it has been used for printing blocks, but the fruit is luscious, and sweet and juicy. The Greek poet, Homer, called it "The Gift of God." The ancient Egyptians made still life pictures of it for the tombs of their mummies as a pleasant reminder of one of the treats of their earthly existence. The modern hard headed, sweet toothed American, however, likes to sink his teeth into the pear flesh and enjoy its delicious flavor here and now. He also likes it canned or preserved to be drawn upon during the winter months.

Best buys include potatoes, sweet potatoes, cabbage, tomatoes blackeyed peas, English peas, oranges, and watermelons.

Furnished by Ralph G. Risser

Federal Food Reporter.

After five days return to

